

LOBSTER SHOP

SUMMER 2023

SEAFOOD | STEAKS | COCKTAILS

APPETIZERS

BEEF CARPACCIO*

Wagyu New York Striploin, herbed aioli, marinated mushrooms, radish, fennel, green onion curls 26

QUINOA CAKES

Herbed quinoa cakes, chickpea purée, olive and tomato tapenade, cucumber yogurt, parsley 16

SHRIMP & GRITS SKEWERS

Cornmeal battered, Creole ketchup, remoulade mustard 18

STEAMED CLAMS

Manila clams, white wine, garlic, sea beans, baby carrot, parsley 22

CRAB CAKES

Lemon pepper aioli, corn relish, chives 24

SOUPS & SALADS

FRENCH ONION SOUP

Veal broth, vermouth, Swiss Emmentaler cheese, crouton 14

LOBSTER BISQUE

Lobster stock, sweet vermouth, sherry cream 13

CAESAR SALAD*

Romaine, herbed croutons, Parmesan crisp, Spanish anchovies, crispy capers, Caesar dressing 13

KALE SALAD

Lacinato kale, Serrano ham, Castelvetrano olives, crispy quinoa, lemon herb vinaigrette, shaved Parmesan 14

PORK BELLY WEDGE

Baby iceberg, heirloom tomato, blue cheese crumbles, candied pecans, maple balsamic vinaigrette 15

SPECIALTIES

LOBSTER RAVIOLI

Lobster claw meat, cream sauce, guanciale, egg yolk, Parmesan, black pepper 36

ROCKFISH & CHIPS

Ale battered and breaded rockfish fillet, shoestring fries, malt vinegar slaw 24

HALIBUT*

Pan seared, pecan crusted, peach chutney, basil quinoa, asparagus 43

KING SALMON*

Grilled, vegetable succotash, smoked tomato butter 47



GRILLED LOBSTER

Pave potato, carrots, pearl onion, blistered tomato, lemon tarragon garlic butter

MP

AMERICAN WAGYU SKIRT STEAK*

Southwest marinated, heirloom tomato relish, roasted poblano polenta 45

TENDERLOIN MEDALLIONS*

Grilled, shredded potato cake, asparagus, wild mushroom demi-glaze 40

VEGAN MUSHROOM SCALLOPS

Pan seared King Oyster mushroom "scallops", maple glazed mushroom tops, spring pea risotto, sugar snap peas 32

ENTREE SALADS

SOUTHWEST CHOP CHICKEN SALAD

Chicken breast, romaine, avocado, jack cheese, black bean salsa, spicy Louie dressing, tortilla strips 23

PRIME SIRLOIN STEAK SALAD*

Mixed greens, blue cheese crumbles, crispy fried onions, scallions, pickled red onion, grape tomato, blue cheese dressing 25

PRAWN LOUIE

Chilled prawns, butter lettuce, tomato, avocado purée, egg, asparagus, Louie dressing 27

SANDWICHES

WAGYU BURGER*

Half pound Wagyu beef patty, gruyere, horseradish aioli, pickled red onion, arugula, brioche bun, shoestring fries 22

FRENCH DIP*

Sliced Wagyu top round, caramelized onions, gruyere and rondele cheese, potato roll, au jus, shoestring fries 22

CHICKEN SANDWICH

Grilled chicken breast, peach onion chutney, rondele cheese, arugula, brioche bun, shoestring fries 19

LOBSTER ROLL

Chilled Maine lobster salad, toasted brioche roll, shoestring fries, malt vinegar slaw 32

*Can be cooked to your specification. Consuming raw or undercooked foods may increase your risk of foodborne illness.

THANK YOU FOR DINING AT LOBSTER SHOP.

A Service Charge of 20% is included on your check. Our service team receives a competitive industry wage which includes a base rate and commission on gross food & beverage sales. Benefits are also offered upon eligibility. The service charge is 100% retained by the company. We are required by law to collect tax on the service charge. Tips are accepted but not expected. Please know that any tip is very much appreciated, and your server will retain 100% of your generosity.